

Alvah Treutel

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

EMPLOYMENT HISTORY

Pastry Chef — Nikolaus - O'Kon (2017 - Present)

- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 242 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.

Private Chef — Morar, Bosco and McClure (2021 - 2021)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Catered private events for up to 290 guests with 95%+ client satisfaction.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Dietrich, Franecki and Ritchie (2022 - 2024)

- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 184 guests with 95%+ client satisfaction.

Pastry Chef — Gerlach, Breitenberg and Kshlerin (2020 - Present)

- Maintained food cost under 23% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.

Pastry Chef — Becker, Bednar and Crist (2016 - 2025)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 211 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

Italian

Kitchen Skills

Plating • Sauce-making

Operations

HACCP

Soft Skills

Team Leadership • Quality Control • Training • Time Management

ACADEMIC BACKGROUND

B.A. Hospitality Management, Kunze - Gulowski University (2023)

CERTIFICATIONS

- Food Safety Manager